

Selección Especial

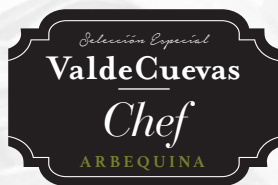
ValdeCuevas

Chef

ARBEQUINA

Aceite de Oliva Virgen Extra
Extra Virgin Olive Oil





DESCRIPTION

Valdecuevas Chef is aimed to satisfy the needs of professional cooks.

A premium EVOO, with acidity below 0.2% and exceptional organoleptic features. Its versatility makes it to be an ideal choice for different uses.

This oil 100% Arbequina gives significant added value to the culinary preparations, being largely responsible for all the ingredients to make sense on the plate.

TASTING NOTE

Sweet Extra Virgin Olive Oil, balanced, with aromas of almond, banana and a subtle touch of fresh grass. The taste is soft and velvety with aromas of banana, apple and almond.

*USES IN COOKING:

Food pairings.

Legume stews, grilled and baked in salt fish, sautéed meats, vegetable stews, baked vegetables, sauces and stocks.

Contribution to the dish using different techniques.

Totally recommended for frying, owing to the thermal oxidation resistance it shows, penetration into the foods and resistance to large amounts of frying. It enhances the flavor of fried foods and improves sautéed and stewed recipes. It behaves also very good with stir-fries and confits.

Smoke point and other aspects to be considered when cooking.

218° C / 424.40° F Once the smoke point is reached, maintain at 185° C / 365° F.

For frying and prolonged high temperature processes, maintain at 185° C / 365° F.

CONSERVATION

Keep the product in a cool (between 15° C - 25° C), dry place, protected from light and away from odors.

ANALYSIS

Acidity	Peroxide value	K-270	K232	Waxes
0,2 %	4,5 meqO ₂ /kg	0,1	< 1,5	40 mg/kg

LOGISTIC DATA

Format	Units per case	Case (dimensions mm.) length/width/height	Cases EU pallet	Cases USA pallet
PET 20 L./676 fl. oz.	-	264 x 240 x 438	45 PET	68 PET
PET 5 L./169 fl. oz.	3	390 x 165 x 370	70 (210 PET)	68 (204 PET)
PET 500 ml./16.9 fl. oz.	20	322 x 258 x 222	50 (1.000 bot.)	60 (1.200 bot)

*Technical information provided by the International School of Culinary Arts of Valladolid, Spain.

<http://www.internationalschoolofculinaryarts.com/>

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